

# Food Safety Newsletter



June, 2016



## TIP OF THE MONTH:

### BODILY FLUID CLEANUP POLICY

RESTAURANTS WILL BE REQUIRED TO HAVE A POLICY ON WHAT TO DO TO CLEAN UP INFECTIOUS BODILY FLUIDS. PLEASE SEE [WWW.NEWTONMA.GOV/RESTAURANTS](http://WWW.NEWTONMA.GOV/RESTAURANTS) FOR A SAMPLE POLICY.

## FOOD SAFETY TRAININGS

Tues. July 25  
9-11 am  
City Hall rm. 211

Please RSVP to [asullivan@newtonma.gov](mailto:asullivan@newtonma.gov) if you or your employees would like to come

## Food Grading Update

Here's how grades looked in the month of June:

Average Grade: 356  
(89% Excellent!)

Grades Received:  
Superior: 13  
Excellent: 9  
Fair: 2  
Unacceptable: 1

What were some commonly cited violations in the month of May?

1. Proper Cold Holding Temperatures
2. Frequency of sanitization of utensils
3. Food Allergy Awareness Requirements
4. Rinsing procedures and wet cleaning
5. Cleaning equipment food contact surfaces, non-food contact surfaces, and utensils

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## WHAT ARE ACTIVE MANAGERIAL CONTROLS AND HOW CAN I IMPLEMENT THEM IN MY RESTAURANT?

Active Managerial Controls are measures that the manager or PIC can put in place to minimize foodborne illness risk factors in their restaurant.

### Examples:

- Assigning employees to tasks to monitor food preparation processes like cooling (monitoring temperatures and time), and the periodic stocking of all sinks (stocking soap & paper towels, and sanitizer for the cleaning sinks)
- Creating or modifying procedures to follow for: bodily fluid cleanup, emergency situations (like no water), employee health and reporting, and many more.

For more information on Active Managerial Controls, templates and more, please visit our website- [www.newtonma.gov/restaurants](http://www.newtonma.gov/restaurants)

## What was the most commonly found violation in the month of June?

55% of Restaurants inspected in May were cited for not having Proper cold holding temperatures: 3-501.16

\* Keep accurate cooling logs: Check internal temps and temps of food in every refrigeration unit once every 4 hours.

\* Designate specific employees to monitor refrigeration temperatures on a regular schedule.

\*If a unit is not working properly, take corrective action such as: calling a repair company, set up an ice bath, etc...